MW73B

Microwave Oven

user manual

ENGLISH

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SAMSUNG

safety instructions

WARNING

NOTE

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

A. Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

B. Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

C. Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

1. Door (bent)

2. Door hinges (broken or loose)

3. door seals and sealing surfaces

D. The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

1. Only use utensils that are suitable for use in microwave ovens;
DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.
Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

- Metallic containers
- Dinnerware with gold or silver trimmings
- Skewers, forks, etc.

Reason: Electric arcing or sparking may occur and may damage the oven.

2. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
   Do not use your microwave oven to dry newspapers or clothes
3. Small amounts of food require shorter cooking or heating time.
   If normal times are allowed they may overheat and burn.
4. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
5. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation.
   ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
   Stir during heating, if necessary, and ALWAYS stir after heating.
   In the event of scalding, follow these FIRST AID instructions:
   - Immerse the scalded area in cold water for at least 10 minutes.
   - Cover with a clean, dry dressing.
   - Do not apply any creams, oils or lotions.
6. **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
   NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.
7. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;
8. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
   Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
9. The oven should be cleaned regularly and any food deposits removed;
10. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
11. **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
    The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
12. **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.
13. **DO NOT** touch heating elements or interior oven walls until the oven be cooled down.
14. Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
    Do not operate this appliance if it has a damaged power cable or plug.
15. Stand at arms length from the oven when opening the door.

    Reason: The hot air or steam released may cause scalding.

16. You may notice a Clicking sound during operation(especially when the oven is defrosting).

Reason: This sound is normal when the electrical power output is changing.

17. DO NOT operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.
It is best to leave a glass of water inside the oven at all times.The water will absorb the microwaves energy if the oven accidently started.

IMPORTANT

1. Young children should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

3. Children should be supervised to ensure that they do not play with the appliance.

⚠ WARNING:

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

⚠ WARNING:

It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

⚠ WARNING:

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

⚠ WARNING:

Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

- The microwave oven shall not be placed in a cabinet.

Please recycle or dispose of the packaging material for this product in an environmentally responsible manner.

Please contact your local authorities in regard to the environmentally safe disposal of this product.

Product and its cord in compliance with SASO/IEC tropical temp. rise requirements, and, cross section is the only discrepancy, and it won't affect safety, meanwhile, it is not practical to change the power cord, e.g. too small chamber.

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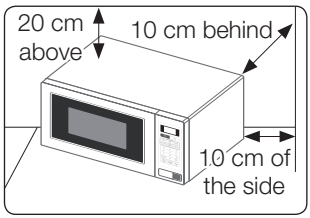
your new microwave oven

INSTALLING THE MICROWAVE OVEN

Place the oven on a flat level surface 85cm above the floor.
The surface should be strong enough to safety bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



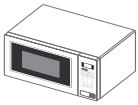
2. Remove all packing materials inside the oven.
   Install the roller ring and turntable.
   Check that the turntable rotates freely.
3. This microwave oven has to be positioned so that plug is accessible.

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
For your personal safety, plug the cable into a 3-pin, 220 Volt, 50/60Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CHECKING PARTS

Unpack your microwave oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.



microwave oven

glass tray

roller guide ring

WARRANTY AND SERVICE INFORMATION

When contacting Samsung, please provide the specific model and serial number information which is usually located on the back or bottom of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permnent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

MODEL NUMBER _____

SERIAL NUMBER _____

DATE PURCHASED _____

PURCHASED FROM _____

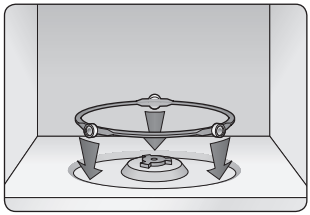
1. Toll Free # : 9200 1 3232
2. Customer should present warranty card with original invoice (please refer to terms & conditions in enclosed war'ty card)
3. Warranty card to be filled & stamped by Samsung ASC.
4. CS e-mail: cs@tsm.com.sa
5. Online support Center : http://www.samsung-sa.com/ssc/

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center.

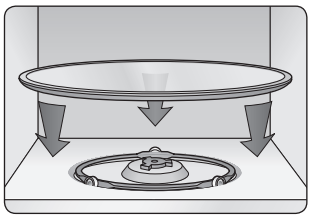
SETTING UP YOUR MICROWAVE OVEN

1. Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. Once plugged in, the display on your oven will show:
   Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the side of the oven.
2. Open the oven door by pressing the button below the control panel.
3. Wipe the inside of the oven with a damp cloth.

4. Place the pre-assembled ring in the indentation in the center of the oven.

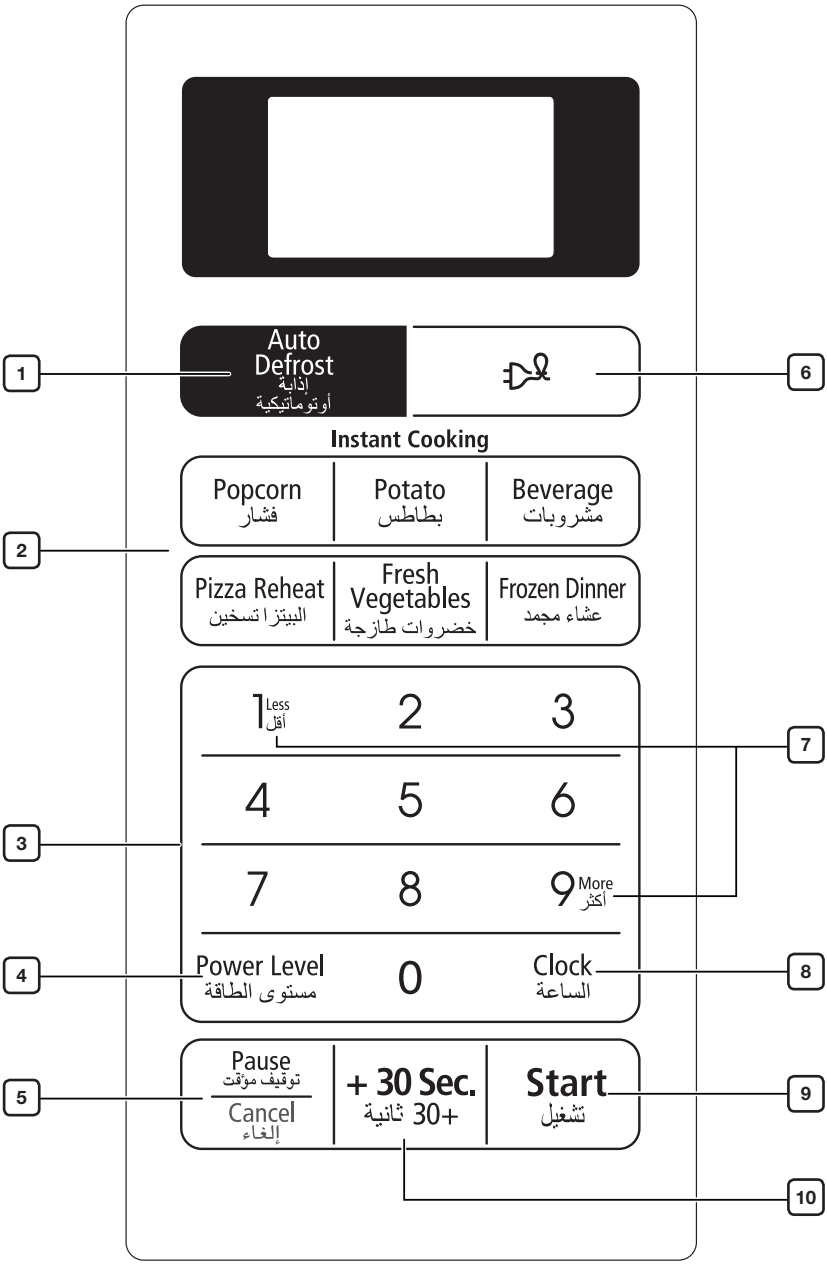


5. Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.



CONTROL PANEL BUTTONS

- See next page for more information.



1	**Auto Defrost** Sets weight of food to be defrosted.	p.12
2	**Instant Cook Buttons** Instant settings to cook popular foods.	p.13
3	**Number Buttons** Set cooking times or amounts and power levels other than high.	
4	**Power Level** Press this pad to set power level other than high.	p.14
5	**Pause/Cancel** Press to pause oven or corrent a mistake.	
6	**Power Saving**	p.11
7	**More/Less**	p.12
8	**Clock** Sets current time.	p.11
9	**Start** Press to start cooking.	
10	**+30 Sec.** Press once for every 30 secs of cooking at high power. After that press Start button to operate the oven.	p.12

SETTING THE CLOCK

1. Press the **Clock** button. The display will show:

2. Use the **Number** buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter 5,0,0.

3. Press **Clock** again. A colon will appear, indicating that the time is set.

If there is a power interruption, you will need to reset the clock.
You can check the current time while cooking is in progress by pressing the **Clock** button.

USING THE POWER SAVING BUTTON

Once you touch **Power saving** button, Energy Saving Mode is turned with display off.

As internal clock keeps working, when you touch this icon again, you will see the correct time.Using the Pause/Cancel Button.

The **Pause/Cancel** button allows you to clear instructions you have entered.

It also allows you to pause the oven's cooking cycle, so that you can check the food.

- Pause the oven during cooking: press **Pause/Cancel** once. To restart, press **Start**.
- Stop cooking, erase instructions, and return the oven display to the time of day: press **Pause/Cancel** twice.
- Correct a mistake you have just entered: press **Pause/Cancel** once, then re-enter the instructions.

USING THE +30 SEC. BUTTON

This button offers a convenient way to heat food in 30 seconds increments at the High power level.

1. Press the **+30 Sec.** button once for each 30 seconds you wish to cook the food. For example, press it twice for one minute. The time will display.
2. Press the **start** button.
   Add time to a program in progress by pressing the **+30 Sec.** button for each 30 seconds you want to add.

DEFROSTING AUTOMATICALLY

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

1. Press the **Auto Defrost** button. The display shows “0.5 lbs.” (0.2 Kg if you have set your oven for metric measure)
2. To set the weight of your food, press the **Auto Defrost** button repeatedly. This increases the weight by 0.5 lb increments, up to 6.0 lbs (The Auto Defrost button will increase the weight by 0.2 Kg if you are using metric measurement).
   You can also use the number buttons to enter the weight of the food directly.
   The oven calculates the defrosting time and starts automatically.
   Twice during defrosting, the oven will beep.
3. Press the **Pause/Cancel** button, open the oven door, and turn the food over.
4. Press the **Start** button to resume defrosting.

See page 18 for the Auto Defrosting Guide.

USING THE MORE/LESS BUTTONS

The More/Less buttons allow you to adjust pre-set cooking times. They only work in the Instant, Time Cook modes. Use the More/Less button only after you have already begun cooking with one of these procedures.

1. To ADD more time to an automatic cooking procedure: Press the More(9) button.

2. To REDUCE the time of an automatic cooking procedure: Press the Less(1) button.

If you wish to increase/decrease in Time Cook mode by 10sec, press the More(9) or Less(1) button.

USING THE INSTANT COOK BUTTONS

1. Press the **Instant Cook** button corresponding to the food you are cooking (**Popcorn**, for example). The display shows the first serving size:

2. Press the button repeatedly to select the serving size you want.
   The display will cycle through all available serving sizes..

3. Press the **Start** button.

When the cooking times is over, the oven will beep. The oven will then beep every minute.

Instant cook chart

Item	Weight	Remarks
Popcorn	3.5 oz 3.0-3.5 oz	• Use one microwave-only bag of popcorn. • Use caution when removing and opening hot bag from oven.
Potato	1 ea, 2 ea 3 ea, 4 ea	• Prick each potato several times with fork. • Place on turntable in spoke-like fashion. • Remove from oven, wrap in foil and let stand 3-5 min.
Fresh Vegetables	1 serv 2 serv 3 serv 4 serv	• Place the vegetables into a casserole and add a small amount of water(2-4 Tbsp). Cover during cooking and stir before standing.
Frozen Dinner	8-10 oz 10-12 oz	• Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min.
Beverage	½ cup 1 cup 2 cups	• Use a microwave-safe mug of room temperature coffee, tea, instant soup etc. • Stir before serving.
Pizza Reheat	1 Slice 2 Slices 3 Slices	• Put the pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate. • Do not let slices overlap. Do not cover. • Before serving, let stand 1-2 min.

SETTING COOKING TIMES & POWER LEVELS

Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The power level lets you control the heating intensity from Warm (1) to High (0).

ONE-STAGE COOKING

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set at High. If you want to set the power to any other level, you must set it using the **Power Level** button.

1. Use the number buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. For example, to set 20 minutes, enter 2, 0, 0, 0 .
2. If you want to set the power level to something other than High, press the **Power Level** button, then use the number buttons to enter a power level.

   Power Levels:

1 =	Warm	6 =	Simmer
2 =	Low	7 =	Medium High
3 =	Defrost	8 =	Reheat
4 =	Medium Low	9 =	Sauté
5 =	Medium	0 =	High

3. Press the **Start** button to begin cooking. If you want to change the power level, press **Pause/Cancel** before you press **Start**, and re-enter all of the instructions.

   Result: Cooking starts and once finished.
   1) Oven emits four beeps.
   2) Sign of finishing process sounds 3 time. (One time in every minute)

MULTI-STAGE COOKING

Some recipes require different stages of cooking at different temperatures.
You can set multiple stages of cooking with your microwave.

1. Follow steps 1 and 2 in the “One-Stage Cooking” section on this page.

When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered.

To set the power level at High for a stage of cooking, press the **Power Level** button twice.

2. Use the number buttons to set a second cooking time.
3. Press the **Power Level** button, then use the number buttons to set the power level of the second stage of cooking.
4. Press **Start** to begin cooking.

You can check the Power Level while cooking is in progress by pressing the **Power Level** button.

Microwave oven has priority independently from selection of Multi-phase.

COOKING UTENSILS

Recommended use

- **Glass and glass-ceramic bowls and dishes** - Use for heating or cooking.
- **Microwave grilling dish** - Use to grill the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your grilling dish.
- **Microwavable plastic wrap** - Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper** - Use as a cover to prevent spattering.
- **Paper towels and napkins** - Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups** - Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers** - Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited use

- **Aluminum foil** - Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware** - Use these if they are labeled “Microwave Safe” If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic** - Use only if labeled “Microwave Safe” Other plastics can melt.
- **Straw, wicker, and wood** - Use only for short-term heating, as they can be flammable.

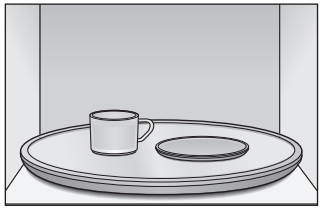
Not recommended

- **Glass jars and bottles** - Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags** - These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups** - These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers** - Containers such as margarine tubs can melt in the microwave.
- **Metal utensils** - These can damage your oven. Remove all metal before cooking.

TESTING UTENSILS

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1. Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.



2. Press the **+30 Sec.** button.
3. Press the **Start** button.

Once to heat them for 30 seconds at high power. The water should be warm and the dish you are testing should also be warm. If the dish is cold, then it is not absorbing microwave energy and is not acceptable for use in the microwave.

Auto defrosting guide

- Follow the instructions below when defrosting different types of food.

Food	Amount	Procedure
Roast Beef, Pork	1.13 - 2.6 kg	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.
Steaks, Chops, Fish	0.23 - 1.36 kg	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	0.23 - 1.36 kg	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5–10 minutes.
Whole Chicken	1.13 - 2.6 kg	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30–60 minutes in the refrigerator.
Chicken Pieces	0.23 - 1.36 kg	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing. Do not defrost until all ice crystals have thawed. Shielding roasts and steaks with small pieces of foil prevents the edges from cooking before the center of the food has defrosted.

Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

COOKING GUIDE

Guide for cooking meat in your microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time/Power Level	Directions
Roast Beef Boneless Up to 1.8 kg	Cooking Time: 4-7 min. 454 g. for 46 °C - Rare 8-10 min. 454 g. for49 °C - Medium 12-15 min. 454 g. for 63 °C - Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.

Guide for cooking poultry in your microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time/Power Level	Directions
Whole Chicken Up to 1.8 kg.	Cooking Time: 7-10 min. 454 g. 77-82 °C Power Level: High (Hi)	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 907 g	Cooking Time: 6-9 min. 454 g 82 °C dark meat 77 °C light meat Power Level: High (Hi)	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

Guide for cooking seafood in your microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- Do not overcook fish; check it at minimum cooking time.

Food	Cook Time/Power Level	Directions
Steaks Up to 680 g.	Cooking Time: 6-10 min. 454 g. Power Level: Medium-High(7).	Arrange steaks on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 min.
Fillets Up to 680 g.	Cooking Time: 5-7 min. 454 g Power Level: High (Hi)	Arrange fillets in a baking dish, turning any thin pieces under Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 680 g.	Cooking Time: 4-6 min. 454 g. Power Level: High (Hi)	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

Guide for cooking eggs in your microwave

- Never cook eggs in the shell, and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

Guide for cooking vegetables in your microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking.
  They will cook more evenly if turned over after half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc, should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time.
  (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

RECIPES

Beef and barley stew

700 g beef, cut in dices of 1.8 cm
1/2 cup minced onion
3 tablespoons flour
1 tablespoon Worcestershire sauce
2 medium carrots cut into sticks of about 5x2cm (approx 1 cup)
300 ml beef stock (canned)
½ cup barley *
1 bay leaf
¼ teaspoon pepper
1 ½ cups frozen peas (thawed)
1 teaspoon Maggi stock
½ teaspoon salt

1. In a 2-quart casserole, combine beef, onion, flour, and Worcestershire sauce; mix well. Cover with lid. Cook at High for minutes until beef is no longer pink, stirring once.
2. Stir in beef broth, carrots, barley, bay leaf, and pepper. Cover with lid. Cook at Medium for 1 to 1½ hours until carrots and beef are tender, stirring 2 to 3 times.
3. Stir in peas. Cover with lid. Cook at Medium for 10 minutes. Leave to stand for 10 minutes. Remove bay leaf before serving. Makes 6 servings

* can be replaced with canned mushroom slices.

Broccoli and cheese casserole

¼ cup butter or margarine
¼ cup chopped onion
1½ Tbs. flour
½ tsp. salt
¼ tsp. dry mustard
1/8 tsp. pepper
1½ cups milk
¼ cup chopped red pepper
8 oz. (2 cups) cheddar cheese, shredded
2 cups frozen chopped broccoli (thawed)
4 cups cooked spiral shaped pasta (8 oz. dry)

1. In a 2-quart casserole, cook butter and onion at High for 2-3 minutes until onion is soft, stirring once.
2. Add flour, salt, mustard, and pepper; mix well. Cook at High for 60-90 seconds until mixture boils. Stir in milk until smooth.
3. Stir in red pepper. Cook at High for 3-5 minutes until mixture boils and thickens slightly, stirring twice. Stir in cheese until melted.
4. Add broccoli and pasta, mix well. Cover with lid. Cook at High for 4 to 6 minutes until heated through, stirring once. Stir before serving. Makes 6 servings.

Warm potato salad

Coriander potatoes
1 kg white or red potatoes, halved
¼ cup minced onion
1 garlic clove
1 ½ cups coriander
1 ½ teaspoons salt
1/3 cup extra pure olive oil
Black pepper to taste

1. Place the potatoes in a 2-litre pot with ¼ cup water, cover with lid and cook on high power level until the potatoes are tender, from 10 to 12 minutes. Mix once.
2. Drain off half the water and put the potatoes aside.
3. Mince the onion, garlic, coriander, salt and olive oil and add to the potatoes, stirring with a spatula.
4. Cover and cook on high power level for 3 minutes, serve warm with a little ground black pepper.
5. If wished, add 1/8 cup of white wine to the coriander mixture.

* Makes 6 servings

Black bean soup

1 cup minced onion
1 garlic clove, finely chopped
1 cup fried or pureed black beans
1 cup whole black beans, drained
1 ½ cups fried crushed tomato
3 cups chicken stock
1 teaspoon salt
½ cup corn grains
1 sprig coriander

1. Place the onion and garlic in a deep pot with a capacity of 3 litres, cover with lid and cook on high power level for 3-5 minutes until tender.
2. Add the beans, tomato, stock and salt, mix well.
3. Cook on high power level without lid for 10 minutes, mix and add the corn grains, cook for 7 more minutes on high power level. Mix thoroughly. Makes approximately 2 litres. We recommend serving half the recipe due to the large quantity obtained.

COOKING TECHNIQUES

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil.

Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

GENERAL TIPS

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.
Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Browning plate	✓	Do not preheat for more than eight minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.

Cookware	Microwave-Safe	Comments
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended

✓✗ : Use Caution

✗ : Unsafe

TROUBLESHOOTING GUIDE

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press Cancel twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. If there was a power outage, the time indicator will display "88:88" Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 12 amp circuit line.
  Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

If the oven is set more than 20 minutes at 80, 90 or 100 percent power level, after the first 20 minutes the power level will automatically adjust itself to 70 percent power to avoid overcooking.

CARE AND CLEANING

Follow these instructions to clean and care for your oven.

- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray.
  To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth.
  Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

SPECIFICATIONS

Model Number	MW73B
Oven cavity	0.7 cu.ft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power source	220 VAC, 50/60 Hz
Power output	800 Watts
Outside dimensions	489 mm(W) X 275 mm(H) X 320 mm(D)
Oven cavity dimensions	330 mm(W) X 211 mm(H) X 309 mm(D)
Net/gross weight	11/12 kg

memo

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
BAHRAIN	8000-4726	www.samsung.com
EGYPT	08000-726786	
JORDAN	800-22273	
MOROCCO	080 100 2255	
OMAN	800-SAMSUNG (726-7864)	
SAUDI ARABIA	9200-21230	
TURKEY	444 77 11	
U.A.E	800-SAMSUNG (726-7864)	

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